

**WIND SURF**Port Everglades 11 /30/2003 SCORE: **99**

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
1	Disease reporting	0

**Site:** MEDICAL

Deduction Status: N

Violation: THE 24-HOUR PRIOR TO ARRIVAL REPORT WAS MADE ON 11/28 AT 11:28 P.M. FOR AN ARRIVAL ON 11/30 AT 8 A.M. THIS REPORT WAS MORE THAN 30 HOURS PRIOR TO ARRIVAL.

Recommendation:

Action: Noted.

Item No.	Description	Points Deducted
10	Swimming pools / spas maintained, safety equipment	0

**Site:** SPAS

Deduction Status: N

Violation: A MONTHLY INSPECTION AND SEDIMENTATION TEST WAS NOT CONDUCTED ON THE GRANULAR FILTERS.

Recommendation: 6.3.1.1.5 The granular filters shall be opened at least monthly and examined for cracks, mounds, or holes in the filter media. A core sample of the filter media shall be inspected for excessive organic material accumulation using a recommended sedimentation method.

Action: Will be done in the future.

**Site:** AFT AND TOP POOLS

Deduction Status: N

Violation: ANTI-VORTEX DRAIN COVERS WERE NOT PROVIDED AT THE POOLS.

Recommendation: 6.4.1.2.2 Anti-vortex drain covers shall be provided on swimming pools and whirlpool spas. VERIFY THAT THE SIZE OF THE DRAIN COVERS PROVIDES THE EQUIVALENT PROTECTION AS ANTI-VORTEX DRAIN COVERS WOULD PROVIDE.

Action: Will investigate.

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling	0

	minimized; In-use food dispensing, preparation utensils stored	
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**Site:** OUTSIDE BBQ

Deduction Status: N

Violation: THE PAPER TOWEL DISPENSER WAS MOUNTED OVER THE CONDIMENT STATION.

Recommendation: Move the dispenser to an area that is not over food or clean equipment storage.

Action: Will be moved.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0

**Site:** FOOD SERVICE GENERAL

Deduction Status: N

Violation: THE FOOD CONTACT AREAS OF SEVERAL PIECES OF OLDER EQUIPMENT SUCH AS ICE MACHINES, THE BISTRO FRYER, AND THE PASTRY OVENS WERE NOTED TO HAVE SLOTTED FASTENERS.

Recommendation: 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of the following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

Action: Will replace where possible.

**Site:** DECK 3 PREPARATION GALLEY

Deduction Status: N

Violation: SOFT SEALANT WAS NOTED ON THE BACK PLATE OF THE SLICER.

Recommendation: 7.4.1.1.2 Materials that are used in the construction of multiuse utensils and food-contact surfaces of equipment shall be: (1) Durable, corrosion-resistant, and nonabsorbent; (2) Sufficient in weight and thickness to withstand repeated warewashing; (3) Finished to have a smooth, easily cleanable surface; and (4) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition. Use a sealant that dries to a hard, durable, and smooth finish.

Action: Will be replaced with hard sealant.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	0

**Site:** DECK 3 PREPARATION GALLEY

Deduction Status: N

Violation: THERE WERE GAPS AND LOOSE SEALANT UNDER THE TILT PANS.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Sealant will be replaced.

**Site:** PROVISIONS-ICE CREAM FREEZER

Deduction Status: N

Violation: PEELING PAINT WAS NOTED ON THE EVAPORATOR PAN.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Paint will be renewed.

**Site:** PROVISIONS-CANNED DRY STORES

Deduction Status: N

Violation: CHIPPED PAINT WAS NOTED ON THE SHELVES USED FOR STORING CANNED GOODS.

Recommendation: 7.4.2.1.2 Nonfood-contact surfaces of equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

Action: Paint will be renewed.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

**Site:** BISTRO DISHWASH

Deduction Status: N

Violation: THE RIGHT FINAL RINSE NOZZLE WAS NOT SPRAYING.

Recommendation: Ensure that all nozzles are spraying properly.

Action: Nozzle was unplugged.

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	0

**Site:** CREW MESS

Deduction Status: N

Violation: THE TECHNICAL COMPARTMENT OF THE JUICE DISPENSER WAS SOILED. THIS WAS CORRECTED DURING THE INSPECTION.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Corrected during the inspection.

**Site:** DECK 3 PREPARATION GALLEY

Deduction Status: N

Violation: THE AREA UNDER THE TILT PANS WAS SOILED WITH GREASE RESIDUE.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Cleaned.

Item No.	Description	Points Deducted
28	Equipment / utensil / linen / single / service storage, handling, dispensed; Clean frequency	0

**Site:** POTWASH

Deduction Status: N

Violation: CUTTING BOARDS WERE STACKED WHILE STILL WET.

Recommendation: 7.5.7.3.2 Clean equipment and utensils shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or inverted.

Action: Crew instructed to place boards in the vertical position to dry.

Item No.	Description	Points Deducted
31	Toxic items stored, labeled, used	0

**Site:** POTWASH

Deduction Status: N

Violation: BLEACH WAS STORED ON THE RIGHT SIDE OF THE FINAL RINSE COMPARTMENT OF THE 3-COMPARTMENT SINK.

Recommendation: 7.6.2.1.2 Poisonous or toxic materials used in food area cleaning and maintenance shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic materials by storing in a cleaning materials locker.

Action: Staff instructed to store bleach only in cleaning lockers.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

**Site:** CREW MESS

Deduction Status: Y

Violation: A FEW VINYL TILES WERE WARPED UNDER THE SERVICE COUNTER. SECTIONS OF THE DECK NEAR THE BULKHEAD WERE NOT TILED. A GAP WAS NOTED UNDER THE METAL COVE BASE.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning. 7.7.4.1.8 Surfaces subject to routine splashes, spillage or other soiling during normal use shall have easily cleanable features.

Action: Deck will be renewed.

**Site:** OFFICER'S MESS

Deduction Status: Y

Violation: THE BULKHEAD-DECK JUNCTURE UNDER THE COUNTER WAS NOT COVERED.

Recommendation: 7.7.4.1.3 Bulkhead and deck junctures shall be covered.

Action: Vinyl coving will be fitted.

**Site:** PASTRY

Deduction Status: Y

Violation: SOFT SEALANT WAS NOTED ALONG THE DECK AT THE BACK JUNCTURE OF REFRIGERATION UNIT 24.

Recommendation: 7.7.4.1.8 Surfaces subject to routine splashes, spillage or other soiling during normal use shall have easily cleanable features.

Action: Sealant will be replaced.

**Site:** BISTRO SERVICE COUNTER

Deduction Status: Y

Violation: A GAP WAS NOTED BETWEEN THE DECK AND THE WOOD PANEL IN THE TECHNICAL COMPARTMENT UNDER THE BAIN MARIE. THIS GAP WAS SOILED.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning. 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: Gap will be closed.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

**Site:** CORRECTIVE ACTION STATEMENT

Deduction Status: N

Violation: IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: WIND SURF- CAS - [11/30/2003] .